



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 27 May 2020  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: Christopher Jones, AOC  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

1/6

\*See supplemental notes

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 493

How many people formally counted in this facility describe themselves as the following gender?

Female: 17

Male: 476

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total:

*Detainees:*

As of 5/28

*ICE Employees:*

*GEO Employees:*

\*See supplemental notes

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

### KITCHEN DOCUMENTS:

Menu provided, see attached documents

### MEDICAL:

Warden Choate provided the weekly update on medical staffing as of May 27, 2020

1-Health Services Administrator  
1-Assistant Health Services Administrator  
1. Medical Administrative Assistant  
14-RN's  
12-LPN's  
3 -Medical Doctors,(1) Full time, (2) Temps  
2-PA's  
1-Psychologist  
1-Licensed Clinical Social Worker  
4-Medical Records Clerks  
1-X-ray tech  
4-tele-psychiatrist  
2-Dentists- 40 hours a week total  
1-Dental Assistant  
6-Agency RN's

### LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 5/18-5/22 were provided. Each dorm averaged from 3-4 detainees accessing the library.

### COUNTS:

21 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

### TEMPERATURE CHECKS:

Documents attached.

### COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov

\*Last week's report indicated a local agency reported that an ICE employee (1) tested positive for COVID-19. It has since been confirmed that the employee is a GEO employee, not an ICE employee

Per required GEO reporting to local agencies 5/28:

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. 9 new detainees have tested positive for the virus and have been placed in isolation/cohort from the other detainees.

This has not been confirmed on ice.gov

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

**COHORT:**

6 detainees cohorted in Annex B dorm due to prior positive COVID-19 test exposure. 1 detainee in medical due to prior positive COVID-19 test exposure. 1 also in Medical due to prior COVID-19 positive test which was previously reported.

Crow staff requested further information if these are new cases of COVID but did not receive a response at the time of posting this report

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal Pancakes Turkey Sausage Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Cornbread / Margarine Tartar Sauce Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





Secure Services™

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5/18/20

Time: 0140 AM Time: 1810 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		X	AT 1915 AURORA'S CONTAINED ALL REPORTED FOOD LARVAE RETURNED
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		159		186
and chemical agent used in Final Rinse	Lunch		139		184
	Dinner		159		186
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		115		115
	Dinner		114		112
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.3	38	36
Record temperatures, Freezer and Walk-ins	PM		-1.5	38	37
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		64	66	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	128	129			

Signature, Cook Supervisor (AM)

DATE

05/18/20

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5/19/20

**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

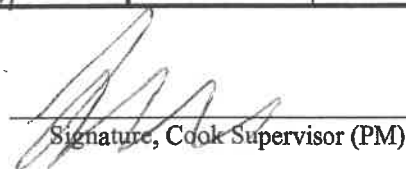
**Date:** 5/19/20

**Time:** 0135 AM **Time:** 1810 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		X	AT APPROXIMATELY 1800 ALL UNITS CONTAINED ALL REPORTED THEIR FOOD CARTS RETURNED TO KITCHEN
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		156		182
chemical agent used in Final Rinse	Lunch		155		182
	Dinner		154		181
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115		119
	Lunch		112		119
	Dinner		113		116
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.2		36
Record temperatures, Freezer and Walk-ins	PM		-1.5		37.9
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		42		44
Record temperatures, Dry Storage Areas	PM		60		61
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	115		114		

  
Signature, Cook Supervisor (AM)

5/19/20  
DATE

  
Signature, Cook Supervisor (PM)

  
FOOD SERVICE MANAGER

5/20/20  
DATE

**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5/20/2020

Time: 0230 AM Time: 800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			Kitchen Looks Great!
Workers reported to work, no open sores		X		Y	
no skin infections		X		Y	
no diarrhea		X		Y	
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		156	191	—
Chemical agent used in Final Rinse	Lunch		153	187	—
	Dinner		155	185	—
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		141	140	200 ppm
	Lunch		110	116	200 ppm
	Dinner		113	116	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.8	37.2	38.1
Record temperatures, Freezer and Walk-ins	PM		-3.7	38.3	39.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		75	65	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	150	125			

[Signature]  
Signature, Cook Supervisor (AM)

5/20/20  
DATE

[Signature]  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

5/21/20  
DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5/21/20

Time: 0142 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		Y	
no skin infections		X		Y	
no diarrhea		X		Y	
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		152		152
and chemical agent used in Final Rinse	Lunch		153		180
	Dinner		153		181
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115		119
	Lunch		150		163
	Dinner		151		160
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.3		36
Record temperatures, Freezer and Walk-ins	PM		-2.1		38.3
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		62		64
Record temperatures, Dry Storage Areas	PM		70		63
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	125		121		

K. Martin  
Signature, Cook Supervisor (AM) DATE

[Signature] 5/21-20  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5/22/20

Time: 0130 AM Time: 1210 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		156	190	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		141	140	200ppm
	Lunch		140	155	200ppm
	Dinner		141	155	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-0.1	35.1	38.1
Record temperatures, Freezer and Walk-ins	PM		-2.1	39.3	38.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		75	60	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	138	125			

Signature, Cook Supervisor (AM) DATE

Signature, Cook Supervisor (PM) 5-22-20

Signature, Food Service Manager DATE



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**FOOD SERVICE  
UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5/23/2020

Time: 0200 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	Kitchen looks Great
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		157	190	—
Chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		156	183	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		139	140	200ppm
	Lunch		145	153	200ppm
	Dinner		145	155	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.2	36.7	38.9
Record temperatures, Freezer and Walk-ins	PM		-2.3	37.4	39.6
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		60	75	
Record temperatures, Dry Storage Areas	PM		70	76	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	138	140			

2 Han 5/23/2020  
Signature, Cook Supervisor (AM) DATE

[Signature] 5-23-20  
Signature, Cook Supervisor (PM)

[Signature] 5/24/20  
FOOD SERVICE MANAGER DATE



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**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 5-24-20

Time: 0400 AM Time: 1806 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		152	182	
and chemical agent used in Final Rinse	Lunch		162	185	
	Dinner		153	183	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		120	125	200 ppm
	Dinner		111	116	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F Or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.7	39	38
Record temperatures, Freezer and Walk-ins	PM		-2.5	38.4	39.5
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		62	64	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	125	133			

*K. M. [Signature]*  
Signature, Cook Supervisor (AM)

5/24/20  
DATE

*[Signature]*  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5-25-20



Secure Services™

# North Building Temperature Log

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
5/26/20	A-1	67.6	104.3						
	A-2	66.2	104.6						
	A-3	62.1	104.2						
	A-4	66.1	104.5						
	B-1	69.6	105.6						
	B-2	67.8	104.7						
	B-3	69.8	104.9						
	B-4	68.6	104.6	unoccupied					
	C-1	69.7	104.4						
	C-2	62.1	104.6						
	C-3	66.9	104.7						
	C-4	68.6	107.3						
	D-1	70.1	105.2				N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	70.1	105.5				N/A	N/A	N/A
	E-2	72.8	106.6						
	MED		104.9						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
5/26/20	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: \_\_\_\_\_

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: 5/26/2020

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

## Temperature Log South Building

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

**DAILY**

DATE:

5/26/2020

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	68.3		104.3	
	South-B	68.9		104.6	
	South-C	70.2		104.3	
	South-D	70.5		104.7	
	South-E	68.2		104.6	
	South-F	70.4		104.1	
	South-G	69.2		104.2	
	South-L	70.5		104.0	
	South-M	73.3		104.3	
	South-N	69.7		104.2	
	South-X	69.9		104.7	
	South-Y	72.3		104.5	
	South-Z	70.4		104.7	
	South-SMU	N/A			
	South-SMU - Shower 3	72.3		104.3	
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL		106.6		

SIGN:

*[Signature]*

Temperature Taken with a Fluke Mod 52 Digital Thermometer